

# SEVENTY

## BUSINESS LUNCH 25.-

Served with small salad or soup of the day  
With dessert of the day, extra 8.-

MON

TUE

WED

THU

FRI

## À LA COUPE

Price per 50gr

Air-dried Grisons beef	14
Air-dried sausage from Grisons	15
Bellota Pata Negra ham	21
Thin slice of Longeole	12

## TERROIR DEGUSTATION

Zucchini carpaccio, fresh mint  
sundried tomatoes, pine nuts

Yellow tomato soup flavoured with basil  
fresh goat ricotta cheese

Pan seared rack of lamb and its jus, polenta  
with thyme and lemon, vegetables tian with  
stewed onions

Cheese plate

Poached apricots with Geneva honey and mint  
caramelized dried fruits, yuzu sorbet

3 courses at CHF 49

4 courses at CHF 65

5 courses at CHF 79



## HORS D'OEUVRES

Duck foie gras terrine, Viognier jelly tiny salad of shiso and sakura	18   24
Back of salmon marinated with sweet beetroot, vegetables pickles	19   26
Lettuce "our sauce"	7
Seasonal salad "our sauce"	11
Smoked eggplant caviar cannelloni mascarpone and deep fried basil	18
Half cooked seabass fillet breaded with sesame seed, "tiger" sauce, exotic guacamole	23
Zucchini carpaccio, fresh mint sundried tomatoes, pine nuts	16

## RAW BAR

Sea bream and smoked haddock tartar coconut milk, lemon zest and Prunier caviar	26   34
Sea bream ceviche	18   32
Grey shrimps and avocado cocktail	18
Beef tartar 120gr   180gr	25   29
Veal carpaccio with truffle dressing	23   35
Beef tartar with peach and ginger flavours raw quail egg 120 gr   180gr	28   37

## CAVIAR

Served with blinis and sour cream

Prunier 30gr	90
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## SOUPS

Iced rock melon soup with roasted coriander mint jelly, grilled prawn and Prunier caviar	14
Yellow tomato soup flavoured with basil fresh goat ricotta cheese	13
Soup of the day	12

## MAIN & SEASON

Perch fillets "meunière style"	39
Grilled filet mignon of veal, artichoke "à la Barigoule", confit potatoes and Gamaret wine jus	47
Longeole sausage marinated in red wine Beluga lentils and cream of Geneva tonneau cheese with garlic	31
Heart of tuna fillet grilled, black olives and anchovy "tapenade" seasonal tomato salsa, glazed fenel, vanilla mashed potatoes	39
Bass fillet "pot au feu" style, mussels clams, cockles, red pepper tagliatelle baby zucchini and squash	35
Pan-seared rack of lamb and its jus polenta with thyme and lemon, vegetables tian with stewed onions	45

## VEGETARIAN

Sweet garlic and parmesan cheese risotto	23
Fettuccini pasta with green tomato sauce roasted peppers, capers	25
Chickpeas blini, red pepper purée, glazed summer vegetables	26
Vegetarian chili with quinoa and avocado	24

## SPECIAL

Most of our dishes are available gluten of lactose free. A list of all  
allergen product is available, please ask our team member.

## LABEL

Our restaurant is honoured with the "Ambassadeur du Terroir  
Genevois" label and offers you the guarantee of quality of the  
produce from the canton of Geneva.

## MEATS ORIGIN

All our meats and poultry come from Switzerland, except pork from  
Switzerland and Spain, duck foie gras from France, Black Angus  
beef from Ireland.

## FISH ORIGIN

Tuna - Mediterranean  
Butterfly bream (breeding) - Europe  
Ora King salmon - New Zealand  
Seabass - France  
Caviar - France  
Haddock - Groenland  
Perch (breeding) - Poland  
Mussels | Clams | Vongoles - France  
Shrimps - Netherlands  
Gambas - Vietnam

## GRILL

Butterfly gilt-head bream	38
Ora king salmon	39
Beef skewer	34
Pork chop from Jussy	28
Roasted cockerel from Perly	25   34

## GRILL "PREMIUM"

With bone marrow

Tomahawk Black Angus ~800gr	119
Fillet of beef 200gr	68
Entrecôte 180gr	39
Entrecôte 240gr	49
Veal chop ~350gr	59

## SIDES 4.-

Spinach   Mix vegetables   Broccoli
Cardoons oven-grilled   French fries
Pan sauteed cherry tomatoes   Mac & Cheese
Baked potatoes with chives sour cream
Mash potatoes flavoured with olive oil
Beluga lentils   Basmati rice

## DESSERTS 12.-

Plate of local cheeses
Poached apricots with Geneva honey and mint caramelized dried fruits, yuzu sorbet
Blackcurrant surprise cheesecake
Black chocolate savarin cake, light punch rum baba filled with salty caramel, vanilla macaron
Figs and walnuts crumble
Ice-cream 3 scoops
Gourmet coffee

VAT and service included

T 022 710 30 52

W www.seventy5.ch